

Amendments to the Specification:

Please replace the paragraph beginning at page 1, line 7, with the following
rewritten paragraph:

B1

The present invention relates to a method of treating and coating an article of cookware formed at least in part of ~~aluminium~~ aluminum or ~~aluminium~~ aluminum alloy, and to an article so coated.

Please replace the paragraph beginning at page 1, line 11, with the following
rewritten paragraph:

B2

Traditional non-stick cookware in particular is often made of ~~aluminium~~ aluminum or ~~aluminium~~ aluminum alloy. Although cheap and easy to form into the desired shape the material is soft, porous and stains easily. Conventionally, the ~~aluminium~~ aluminum surface is covered with the combination of a non-stick coating on the cooking surface and a porcelain enamel or silicon-polyester paint on the exterior. Besides providing a decorative appearance and non-stick convenience, these coverings prevent the food from interacting with the ~~aluminium~~ aluminum surface, which can change the taste and colour of food. Since the non-stick interior is soft and will wear out, and the pan has a limited life.

Please replace the paragraph beginning at page 1, line 24, with the following
rewritten paragraph:

B3

In the case of ~~aluminium~~ aluminum cookware, since ~~aluminium~~ aluminum is such a soft material it is known and increasingly popular to subject the surface of such an article to

B3
Cont'd

an anodizing or hard-anodizing process. In such a process, the ~~aluminium~~ aluminum surface functions as an anode in an electrolytic bath so that the surface becomes exposed to and reacts with the very active oxygen which is released at the anode to form an ~~aluminium~~ aluminum oxide layer. Hard-anodizing requires the bath temperature to be lowered. Such an anodizing or hard-anodizing process results in a much harder surface which is less susceptible to scratching or to other damage. The applicant's EP 0424072A describes a technique for hard-anodizing, and the contents thereof are incorporated herein by reference.

Please replace the paragraph beginning at page 2, line 13, with the following rewritten paragraph: /

B4

Although the hard-anodizing technique greatly hardens the surface such that it becomes almost twice as hard as stainless steel, and this prevents interaction of the ~~aluminium~~ aluminum with foods, a problem is that the hard-anodized surface is very coarse and hard, such that it can easily abrade other surfaces such as worktops, stovetops, shelves, kitchen utensils etc which it comes into contact with and the surface quickly appears marked or marred. In addition, foods can penetrate into the hard porous surface easily staining it.

Please replace the paragraph beginning at page 3, line 3, with the following rewritten paragraph:

B5 Although it would be desirable to be able to simply coat the hard-anodized surface with enamel, adherence with the porous ~~aluminium~~ aluminum oxide surface is very poor.

Please replace the paragraph beginning at page 3, line 11, with the following rewritten paragraph:

B6 According to a first aspect, the invention resides in a method of surface treating a cookware article formed of ~~aluminium~~ aluminum or ~~aluminium~~ aluminum alloy, comprising the steps of: a) applying a first coating of porcelain enamel to the exterior of the article; b) subjecting the interior of the article to hard-anodizing; and c) applying a second coating of porcelain enamel over the first coating.

Please replace the paragraph beginning at page 3, line 24, with the following rewritten paragraph:

B7 The application of the porcelain enamel in two steps is found to be necessary since although not immediately apparent, the invention has found through testing that the anodizing acid attacks and corrodes the porcelain surface during ~~hard-anodizing~~ hard-anodizing. When the pan is subjected to application of a non-stick coating and specifically the baking procedure to the non-stick coating, the porcelain surface exhibits greatly reduced the surface gloss. This problem is overcome by the two-step application procedure.

Please replace the paragraph beginning at Page 5, Line 1 with the following
rewritten paragraph:

B8 In a further aspect the invention resides in a method of forming an article of cookware of ~~aluminium~~ aluminum or ~~aluminium~~ aluminum alloy, comprising the steps of: i) providing a disc-like blank of flat metal; ii) forming the article by stamping into the desired shape; iii) applying a first coating of porcelain slip to the exterior of the article of thickness in the range 25 to 35 microns and curing at an elevated temperature to produce a hard enamel; iv) subjecting the interior surface to hard-anodizing; v) applying a second coating of porcelain slip of thickness in the range of 30 to 35 microns over the first coating and curing to produce a hard enamel; and vi) applying a non-stick coating to the hard-anodized interior surface of the article.

Please replace the paragraph beginning at page 5, line 18, with the following
rewritten paragraph:

B9 In a still further aspect the invention resides in an article of cookware of ~~aluminium~~ aluminum or ~~aluminium~~ aluminum alloy having an exterior coating of porcelain enamel, and an interior hard-anodized surface covered in a non-stick coating. The total thickness of the porcelain enamel is in the range 60 to 70 microns.

Please replace the paragraph beginning at page 6, line 8, with the following
rewritten paragraph:

Starting with a flat circular blank of ~~aluminium~~ aluminum or an ~~aluminium~~ aluminum alloy the blank is stamp-marked to emboss a logo or other decorative marking and stamped to create a spiral-grooved pattern on the region which will form the pan base. These steps can be done simultaneously in a single press, or sequentially in separate presses.

Please replace the paragraph beginning at page 7, line 14, with the following rewritten paragraph:

B11 The exterior coated article is then subjected to the hard-anodizing process. Firstly, the interior surface is gritblasted to create a roughened surface and immersed in a hot (65-70°C) neutral, non-etching cleaning solution, followed by two water rinses. The anodizing solution is an acid, typically sulphuric acid at a concentration of 120 to 180g of free acid per litre liter, more preferably 150g per litre liter. The acid solution is kept at a temperature in the range of 0 to -5°C, with a short anodizing time of about 20 minutes, although if the thickness of the first porcelain coat is towards the upper end of the range and with appropriate control of acid concentration a greater time of up to 40 minutes can be tolerated. The anodized film which forms should be typically in the range of 25-30 microns thick. The anodized article is rinsed in tap water, followed by deionized water and then blown dry.

Please replace the paragraph beginning at page 8, line 21, with the following rewritten paragraph:

The exterior-coated shell is then coated on its interior with a non-stick material. A

B12 variety of non-stick coatings can be applied as is conventional, generally requiring

application of primer coat and a ~~polytetra-fluorethylene~~ polytetrafluorethylene (PTFE)

intermediate coat and PTFE top coat.
